



WTF Blog #4

What's the Function?



Is intelligence for sale?

With the proliferation of smart phones, smart cars, and smart homes we asked: **is intelligence also for sale in the commercial kitchen?**

With Kitchen Brains (FASTRON.) Meridian Series Freestanding Cooking Computers, it would seem this is the case. Have a look at the **Meridian MEC-10 or MEC-18 process controllers** which can be added to your existing fryers. The unit has either one or two probes that sense changes in temperature and adjusts pre-set cooking times accordingly. **How smart is that?!**



Meridian MEC-10



Meridian MEC-18

Let's examine the case of deep-fried food. How do you **achieve consistency** with high employee turnover or minimized staff covering multiple stations?

You serve frozen fries, freshly prepared vegetable tempura, and made on premise battered brussels sprouts which are all cooked in the same fryer. As the restaurant industry has an **astronomical turnover rate of nearly 73%**, chances are; the individual running your fryer may not know that when they drop frozen fries, they cannot immediately shift to a batch of fresh tempura because the oil needs time to come back up to the set temperature. If the oil isn't hot enough either you need to extend the cook-time or serve product that isn't done properly. Keep in mind that fryers with higher BTU's will recover faster.

If your fryer is equipped with a **(FAST.) computer with the built-in (FAST.Flex) setting**, it will know to adjust the cook time and take into consideration the temperature variation due to load size, initial product temperature, product moisture content, and other factors affecting the cycle. Once the food is ready, the computer can also act as a **timer with programmable action alarms**, such as when to toss with that special sauce that the customer loves. There are also programmable hold time alarms to ensure that cooked food is discarded if the product's hold time has expired. These devices can prompt your staff when to flip a burger, when to take a moment to wash their hands and when to refill a certain station - whatever actions are required to run a successful commercial kitchen.

If you have a lineup which includes a few basic fryers, adding a (FAST.) Cooking Computer with probes **allows the machines to be data-driven**. Helps your employees to know exactly when and how to perform these actions. Helps you with **faster employee training** and a **more precise product**. Which means that your restaurant produces quality food that is done exactly the way your customers love, each and every time.

